

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A processing method for producing [[of]] an alcoholic beverage with improved foaming properties comprising:

(a) mashing and liquefying a mashing process which liquefies and mashes malts, or malts and adjuncts into a mash,

(b) filtering a first filtration process which filters said mash to obtain and obtains a wort,

(c) adding hops to said wort and boiling said wort to create a a-boiling process which creates pre-fermentation liquid by adding hops to said wort and boiling,

(d) fermenting a process which ferments said pre-fermentation liquid using a brewers' yeast to obtain an alcoholic beverage,

(e) filtering a second filtration process which filters said alcoholic beverage with improved foaming properties through said fermentation process after fermenting,

wherein a pea protein which was extracted and was obtained from green peas is added to either each process during (a) to the mash, (b) to the wort, (c) to the pre-fermentation liquid and (d) to the alcoholic beverage before said second filtration process or between (a) and (b) to the mash, (b) and (c) to the wort, (c) and (d) to the pre-fermentation liquid, and (d) and (e) to the alcoholic beverage said each processes.

Claim 2 (Currently Amended): A processing method for producing [[of]] an alcoholic beverage with improved foaming properties comprising:

(a) preparing a process for processing a pre-fermentation liquid using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter and water as raw materials,

(b) ~~a process for obtaining said alcohol beverage with improved foaming properties by fermenting said pre-fermentation liquid with a brewers' yeast to obtain an alcoholic beverage with foaming properties,~~

(c) ~~filtering a filtration process which filters said alcoholic beverage with improved foaming properties after fermenting which passed through said fermentation process,~~

wherein a pea protein which was extracted and was obtained from green peas is added to either each process ~~during (a) to the pre-fermentation liquid and (b) to the alcoholic beverage before said filtration process or between (a) and (b) to the pre-fermentation liquid and (b) and (c) to the alcoholic beverage said each processes.~~

Claim 3 (Currently Amended): A ~~processing~~ method for producing [[of]] an alcoholic beverage with ~~improved~~ foaming properties by fermenting a pre-fermentation liquid,

wherein a pea protein which was extracted and was obtained from green peas is added to said pre-fermentation liquid.

Claim 4 (Currently Amended): A ~~processing~~ method for producing [[of]] an alcoholic beverage with ~~improved~~ foaming properties by fermenting a pre-fermentation liquid ~~which created from mashed~~ raw materials containing malts at mashing process,

wherein a pea protein which was extracted and was obtained from green peas is added to said pre-fermentation liquid.

Claim 5 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in produced according to the method of claim 1.~~

Claim 6 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in~~ produced according to the method of claim 2.

Claim 7 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in~~ produced according to the method of claim 3.

Claim 8 (Currently Amended): An alcoholic beverage with ~~improved~~ foaming properties ~~processed by processing method as claimed in~~ produced according to the method of claim 4.

Claim 9 (New): The method for producing an alcoholic beverage according to claim 1, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 10 (New): The method for producing for an alcoholic beverage according to claim 1, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 11 (New): The method for producing for an alcoholic beverage according to claim 2, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 12 (New): The method for producing for an alcoholic beverage according to claim 2, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 13 (New): The method for producing for an alcoholic beverage according to claim 3, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 14 (New): The method for producing for an alcoholic beverage according to claim 3, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 15 (New): The method for producing for an alcoholic beverage according to claim 4, wherein said pea protein is from green peas of the species *Pisum Sativum L.*

Claim 16 (New): The method for producing for an alcoholic beverage according to claim 4, wherein said pea protein has been extracted from yellow green peas of the species *Pisum Sativum L.*

Claim 17 (New): An alcoholic beverage made by the process of claim 1 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.

Claim 18 (New): An alcoholic beverage made by the process of claim 2 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.

Claim 19 (New): An alcoholic beverage made by the process of claim 3 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.

Application No. 10/564,063  
Reply to Office Action of August 5, 2010

Claim 20 (New): An alcoholic beverage made by the process of claim 4 which has a higher NIBEM value than a beverage made by an otherwise identical process which does not add pea protein.